S & D Smith Dairy SSOP (Sanitary Operating procedure)

Preparing the milking equipment and milk room/parlor for milk process.

1. Fill wash vat with warm water.
2. Apply clean sock filter to spring and insert into pipeline above surge pump.
3. Tighten down both line clamps where sock filter has been inserted.
4. Attach down pipe from pipeline to top of bulk tank.
5. Prepare was bucket with warm soapy water. Obtain clean wash clothe and several dry towels
6. Attach hoses with milking claws to overhead pipeline in milking parlor.
7. Fill grain buckets.
8. Make sure teat dip containers are full.
9. Turn on bulk tank if 1st milking.
10. Turn on vacuum pump and pulsators.
11. Check pressure gauge to make sure 13 to 15 psi pressure.
12. Allow first set of four cows into milk parlor.

Preparing the udder:

1. Clean(wash) udder with warm soapy if dirty.
2. Apply peroxide pre dip to each cows 4 teats. Allow to sit for a minimum of 30 seconds.
3. Wash complete cow udder and all 4 teats with warm soapy water.
4. Dry cow’s udder and teats using a clean dry towel.
5. Strip all teats prior to applying the milking claw. If mastitis or blood is detected, keep milk from infected teat separate from milk for human consumption.

Milking:

1. Apply milking claws to all 4 teats.
2. Remove milking claw once all milk has been removed from cow.
3. Strip all teats of any excess milk.
4. Apply Iodine base post dip to each teat.
5. Allow all 4 cows out of milking parlor. Clean cow lane in milking parlor if any manure using a broom and water spray if necessary before allowing next group of cows in.
6. Refill grain buckets.
7. Wash down all hoses and milking cleats if dirty.
8. Bring in next group of cows. Repeat cleaning/milking procedure listed above for each group of cows until all cows have been milked.

Processing the milk:

1. Remove all hoses with milk claws and bring into milk process room.
2. Surge all milk in glass collecting jar over to bulk tank
3. Drain any milk from milk line. Power down milking system.

Cleaning:

1. Detach down pipe from bulk tank and attach above wash vat. Close pipeline above bulk tank.
2. Attach all hoses with milk claws to cleaning system and put milking claws in cool wash vat water.
3. Turn on milking system and run for 5 to 6 minutes to wash out milk line. Turn system off and drain.
4. Refill wash vat with 160 Degree F water. In morning, add detergent. In afternoon, add acid cleaner. Turn on system and run for 8 minutes. Turn system off and drain.
5. In morning, refill wash vat with 160 Degree F water. Add acid cleaner. Turn on system and run for 8 minutes. Turn system off and drain.
6. Refill wash vat with cool water. Turn system on and run for 5 minutes. Turn off and drain.
7. Remove sock filter and inspect. Throw sock filter away after every milking. Remove hoses with claws and hang so they drain. Open pipeline at joint to drain any water in line.
8. In milk parlor, sweep up any grain on floor. Sweep down cow lane in parlor and push any manure into stable area. Wash down cow lane and sweep any remaining grain or manure out into stable.

Bottling:

1. Clean bottling area and sanitize bulk tank drain valve.
2. Apply fill hose to bulk tank drain valve.
3. Set all needed jars and plastic jars on SS work table. Apply date code.
4. Fill jars and jugs and apply lids or caps.
5. Wipe jars and jugs clean and place in crates. Take crates to walk in cooler.
6. When done bottling, wash area, fill hose and wipe down work table. Wash out bulk tank if it is emptied using 160 degree F water and cleaner.
7. Disassemble the drain valve and clean valve, clamp and rubber seal.